

New Spring Footwear

The sort that appeals to good dressers. The out of the ordinary kind with tone and individuality, very best makers' production. Made from the best leathers—Come share the saving with other shoppers on only good shoes and oxfords. Ask to see the New Model, "Sensation."



\$5.50

Fashion says wear Pumps, and its great army of followers fall in line with the result that Pumps control the footwear favors—More to the point if you want low cuts—This is the place to get them.

All The New Ones

You will find here an array of chic styles in footwear in high boots and man tailored strapless pumps. Our line of spring footwear is complete and to see them is to buy them. Come in and let us show you the new styles.

All The New Ones

128
Third
Street

HIGHLAND BROS. & GORE
The Exclusive Shoe Sellers

128
Third
Street

THIS BANK

has been serving the people of this community ever since Lincoln was president and a few years before. Its policy has always been conservative and sure, consistent with sound business principle. Thousands of accounts have been satisfactorily and expeditiously handled in that time, and with particular reference to its past record does this bank solicit your checking account. We offer the many advantages of our efficient organization and splendid equipment. No matter how small, it will have the same careful, painstaking attention as the larger one.

Merchants National Bank

ESTABLISHED 1860

Before Lincoln was
President

Public Sale New High Grade Buggies

AT CLARKSBURG, W. VA., OPPOSITE P. O.
SATURDAY, APRIL 6TH, AT 1 O'CLOCK P. M.

The undersigned will offer at auction on Saturday, April 6th, at 1 o'clock p. m., on the vacant lot opposite the Postoffice, the following described buggies:

- One two-in-one buggy particularly adapted for physicians; a combination Winter and Summer job. Steel tires.
- One cut-under automobile seat run-a-bout with rubber tires.
- One cut-under panel seat driving wagon with rubber tires.
- One cut-under automobile seat twin surrey; extension automobile style top, with rubber tires.
- Three piano box, plain seat, Eastern style buggies; one rubber tire and two steel tires.
- One twin auto seat driving wagon. Especially adapted for this trade. Rubber tire.
- High grade New England style buggy; especially adapted for livery use. Rubber tires.
- Five sets Steel Tire Sarven Wheels; two pairs Standard Shafts; one axle and one Marokene Top.

These buggies were manufactured especially for the dealers in this territory and the same are guaranteed. They are high-class, both in workmanship, style and material.

TERMS OF SALE—Net Cash, or six months' time with 6 per cent interest with approved security.

G. C. FINLY, Auctioneer



"Is It a Boy or Girl?"

A baby's sickness is looked upon as a matter of course; most infant troubles can be prevented if you administer
DR. FAHRNEY'S TEETHING SYRUP
It soothes and strengthens the baby's system. Can be given to babies one day old. Prevents Cholera Infantum, makes Teething simple and easy, relieves bowel complaints. 25 cents at druggists. Trial bottle free if you mention this paper.
Made only by DR. D. FAHRNEY & SON, Hagerstown, Md.

PAPER BAG COOKING

Great System Perfected by M. Soyer, Famous London Chef.

BAG DINNERS FOR THE WORKINGMAN.

By M. Soyer, Chef of Brooks' Club, London.

The era of paper bag cooking, which I have had the honor of recently perfecting, opens up a happier prospect to the wife of the workingman, the clerk or other employee on a small salary, not only in the quantity of the dishes she may prepare, but in more leisure for herself.

Let any frugal house mother may be appalled at the prospect of having to use some two or three bags before she can produce a dinner, let me state that all the following recipes, each of which I have tested personally, can be cooked in one bag, leaving only the pudding, pie or tart to be considered.

In drawing up these dinners for a week I have had in mind a household consisting of mother, father and three or four children, ranging from twelve to five years of age.

It must be borne in mind that meat wastes practically not at all during the cooking process in the bag; therefore, if you put four pounds into the bag, four pounds will come out.

Sunday.

Allow a quarter of a pound of meat per head for each child, and a half a pound per head for the two adults, and you will have two pounds left over, either for Sunday night's supper or for next day's dinner. As to vegetables, get some carrots, onions and turnips, mixed, and two pounds of potatoes.

Peel the potatoes, slice them very thinly, and leave in water till needed. Peel and slice the onions and turnips and scrape the carrots. Cut all into small squares. Wash well; leave on a plate till needed. Take a little suet or two good tablespoonfuls of dripping. Rub this into half a pound of flour, and salt to taste, being careful not to overdo this and a little pepper. Mix to the ordinary dumpling consistency with cold water, and shape into dumplings about the size of a big Brazil nut.

Wash the beef well, but do not dry it. Sprinkle it with seasoned flour—that is, flour to which a little pepper and salt have been added—on both sides. Now grease the large bag thickly with beef dripping. Take the potatoes out of their bowl. Do not dry them, but sprinkle them lightly with the seasoned flour. Then take the potatoes, carrots, turnips and onions, and mix them all well together, sprinkling them with a very little salt. Take a handful of this mixture and some dumplings, and put them into the bottom of the bag. Then put in the flank of beef. Press it in as tightly and as closely to the vegetables as possible.

Light the oven gas beforehand, let it get as hot as it can for eight minutes. Then place the paper bag on the broiler, put the broiler on the shelf of the oven, and close the door. Turn the gas down half way, and leave the bag in from an hour and a half to two hours.

Monday.

What is left over from Sunday will make dinner for Monday. Grease a bag well as before. Cut up the remains of the stewed beef into small square pieces. Dust these with fresh seasoned flour. Put two pounds of potatoes, cut small and dusted with salt, into a greased bag as before. Sprinkle the meat with a little powdered sweet herbs put in the bag, and add to it a handful of either rice, barley or oatmeal, which has been soaking all night in cold water. If the water has not been quite all absorbed, add this also. Now add the remains of any gravy which may be over from the previous day. Close the bag, place it on broiler as before, and cook for 60 minutes.

A jam turnover will be just the right sort of substantial dish to follow the beef. For this you must have a bag. Rub four ounces of lard or good dripping into half pound of flour salted to taste till it crumbles well. Add sufficient cold water to make to a stiff paste; roll out twice. Mark out a square and spread this thickly with any kind of jam liked. Fold over the two sides first and pinch well together. Now fold over the two sides in the same way. Brush over with water or milk, and sprinkle well with brown sugar. Put into the greased bag and bake for forty-five minutes.

Tuesday.

Take two pounds of cold boiled potatoes, pour on to them two wineglassfuls of hot milk or water, add a good big lump of dripping or cold bacon fat, and mash to pulp, then beat up with a fork till quite light. Take one and a half pounds of either sausages or sausage meat (if the former squeeze the meat out of the skins) and make into small cakes each sausage making two cakes. Sprinkle a little finely chopped onion on top of each cake. Make the potato pulp into thick round cakes, and put a sausage cake on top of each. Place in a well greased bag. Close it, and cook in a hot oven for fifteen minutes.

Old-fashioned Irish plum porridge. Soak half a pound of oatmeal overnight in cold water. At the same time soak four ounces of well washed currants in another dish. Grease a bag well, drain the currants, add them to the oatmeal together with a bit of butter the size of a walnut. Mix, place in the bag, close, and cook for fifty minutes in a moderately hot oven.

(Copyright, 1911, by Sturgis & Walton Company.)

Justice A. D. Bassel, of Lost Creek, was a city visitor Monday.

ELECTION HOURS.

The election polls will open tomorrow morning at 5:45 o'clock and close tomorrow evening at 6:47 o'clock. These are the hours given by the Hagerstown almanac for the rising and setting of the sun.

James M. Shields returned home from Frostburg, Md., Sunday evening where he spent several days visiting his sisters.

Rheumatism Yields to MILAM

Read The Proof:

Former U. S. Postmaster Recommends Milam.

Gentlemen—My niece suffered for many years with a trouble pronounced by her physicians as Uric Acid Rheumatism, and although he treated her, she never obtained relief.

Being well acquainted with MILAM and knowing in similar cases, I determined to put her on it. She took six bottles with the happiest result. I regard her as being entirely relieved, and will always take pleasure in recommending MILAM for Uric Acid troubles.

Yours truly,

C. T. PARKSDALE

Spent \$3,000 on Rheumatism.

Norfolk, Va., July 23, 1912. About two weeks ago I was induced to take Milam for an aggravated case of Rheumatism, for which I had spent over \$3,000 for all known remedies, but received no benefit whatsoever. For fifteen years I have been a sufferer, each spring I have been bed and incapacitated for work until this spring, which I am glad to say, I have been attending to my business, feel fine, splendid appetite, and feel confident that I will be a cured man from Rheumatism.

I wish to say that Milam has done all you claim it will do in my case, so far, and I look forward to a speedy recovery, and would not take five times the amount of the price of the medicine for what it has done for me so far.

C. H. WADE

Rheumatism Entirely Gone.

I was a great sufferer from Rheumatism and decided to try MILAM. I bought six bottles, and am now on my fourth bottle. I can truthfully say that I have never taken a medicine that has done me as much good. My Rheumatism is entirely gone, my complexion greatly improved and my appetite good—in fact, I have not felt so well in a long time. I would not take \$5.00 for the good your medicine has done me, but in order to be sure that the trouble is entirely eradicated, I will take the two remaining bottles.

I respectfully give this testimonial, and cheerfully recommend MILAM to anyone suffering from Rheumatism.

(Signed) ALBERT MORRIS, Danville, Va.

IT'S

Guaranteed

Ask the Druggist



Get Ready for EASTER

Even if you're not going to appear in one of our Smart Suits or Spring Overcoats on Easter Sunday, you'll certainly want to appear with a new Hat, Tie, pair of Gloves or something fresh in the Toggery line!

The Choice Things are Here!

HATS BY THE BEST MAKERS

\$1.00, \$2.00, \$3.00, \$4.00 and \$5.00

TIES THAT ARE EXCLUSIVE

25c, 50c, \$1.00 to \$2.50

GLOVES WITH A REPUTATION

\$1.50, \$2.00, and \$2.50

Hosiery, Underwear, Shirts, Collars, and everything that's best in Haberdashery awaits your coming

Everything
New

Millirens
OUTFITTERS TO MEN

Tip Top
Tailoring

Municipal Election—City of Clarksburg

TUESDAY, APRIL 2, 1912

Democratic Ticket	Socialist Ticket	Republican Ticket
<input type="checkbox"/> For Mayor, CLARENCE W. LEGGETT, 225 S. Third Street.	<input type="checkbox"/> For Mayor, EDWARD H. KINTZER, 440 S. Chestnut Street.	<input type="checkbox"/> For Mayor, FRANK R. MOORE, 405 W. Pike Street.
<input type="checkbox"/> For Chief of Police, PEARL V. JOHNSON, 100 Denham Street.	<input type="checkbox"/> For Chief of Police, ERNEST G. LONG, 205 Webster Street.	<input type="checkbox"/> For Chief of Police, HARRY L. BROOKS, 250 Hickman Street.
<input type="checkbox"/> For City Clerk, FLEMING H. HOLDEN, 314 S. Third Street.	<input type="checkbox"/> For City Clerk, ROY SMITH, 515 Preston Street.	<input type="checkbox"/> For City Clerk, WILL H. COLE, 630 W. Pike Street.
<input type="checkbox"/> For Superintendent of Streets, HOMER D. MARTIN, 612 Werniger Street.	<input type="checkbox"/> For Superintendent of Streets, CHARLES HARRIS, 117 Chestnut Street.	<input type="checkbox"/> For Superintendent of Streets, EDWARD J. DOYLE, 175 Meigs Avenue.
<input type="checkbox"/> For Collector and Treasurer, DAVID O. BOOTH, 325 Clark Street.	<input type="checkbox"/> For Collector and Treasurer, OTIS L. SINGLETON, 132 School Street.	<input type="checkbox"/> For Collector and Treasurer, JOHN M. KNOX, 237 Maple Avenue.
<input type="checkbox"/> For Member Water Works and Sewerage Board, VINCENT E. GOCHE, 112 Meigs Avenue.	<input type="checkbox"/> For Member Water Works and Sewerage Board, MARION E. ADAMS, 107 Charleston Avenue.	<input type="checkbox"/> For Member Water Works and Sewerage Board, WILLIAM H. LEWIS, 628 Mulberry Street.
<input type="checkbox"/> For Assessor, ROBERT A. LOAR, Lowndes Building.	<input type="checkbox"/> For Assessor, FRANK J. LOEHR, 317 Jackson Street.	<input type="checkbox"/> For Assessor, LYDA M. BIRD, 269 Wilson Street.
<input type="checkbox"/> For School Commissioner, HARVEY F. SMITH, 514 Philippi Street.	<input type="checkbox"/> For School Commissioner, HARRY H. VANDERGRIFT, Broad Oaks.	<input type="checkbox"/> For School Commissioner, ARTHUR K. THORN, 249 Mulberry Street.
<input type="checkbox"/> For Councilman—	<input type="checkbox"/> For Councilman—	<input type="checkbox"/> For Councilman—

I, Will H. Cole, Clerk of the City of Clarksburg, do hereby certify that the foregoing is a true list of the nominations for offices, certified to me and filed in my office, arranged in the order and form in which they will be printed on the ballots at the election to be held in said City of Clarksburg, on the 2nd day of April, 1912.

Given under my hand this 15th day of March, 1912.

WILL H. COLE,
Clerk of the City of Clarksburg.

READ THE DAILY TELEGRAM